

Olive's Kitchen

Braised Eggs With Leek And Za'atar - Ottolenghi

Yotam Ottolenghi creates some wonderful recipes*. This egg recipe is one of his which we have adapted for two people. It works well for breakfast or for lunch or dinner as individual serves or as part of a selection of dishes. To cook the eggs, cover the pan after breaking them in; they will cook relatively quickly, in five minutes or so, giving them a white-coated finish**.

For two people:

- 20 g unsalted butter
- 2 tbsp olive oil
- 2 leeks, in 0.5cm slices
- salt and black pepper
- 1 tsp cumin seeds, toasted, crushed
- 1 small preserved lemon, seeds discarded, skin and flesh finely chopped (or use just 2 tbsps juice)
- 200 ml vegetable stock
- 150 g baby spinach leaves
- 4 eggs
- 70 g feta, broken into 2cm pieces
- ½ tbsp za'atar
- crusty bread for serving



*(**For yellow eggs, cook the dish uncovered, and for longer, on the lowest possible heat.)*

Method:

In a large frying pan, melt the butter with a tablespoon of oil on a medium-high heat. Once the butter starts to foam, add the leeks, a quarter-teaspoon of salt and a generous grind of pepper. Fry for three minutes, stirring often, until the leeks are soft, then add the cumin, lemon and vegetable stock, and boil for four or five minutes, until most of the stock has evaporated. Fold in the spinach, cook for a minute until wilted, and then turn the heat to medium.

Make four indentations in the mixture using a large spoon, then break an egg into each space. Sprinkle the eggs with more salt, dot the feta around and about, then cover the pan and leave to simmer for four to five minutes, until the egg whites are set and the yolks still runny.

Mix the za'atar with the remaining oil, brush gently over the eggs so as not to break the yolks. Serve immediately at the table, straight from the frying pan with crusty bread for the sauce.

Serve:

Serves two as a main course or four as a light dish.

Equipment:

Frying pan and a suitable lid (for example, from a stockpot).

Difficulty and Time:

Not difficult (2/5). 20 minutes preparation and cooking time.

Notes and variations:

- *For the original version and other Ottolenghi egg recipes see: <http://www.theguardian.com/lifeandstyle/2016/feb/13/braised-egg-recipes-leek-zaatar-congee-chickpeas-yotam-ottolenghi>